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BRISKET, PLATE, FLANK, AND FORESHANK PIECES

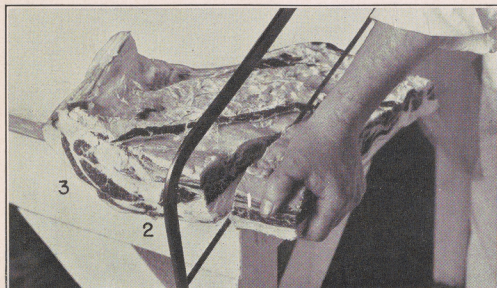
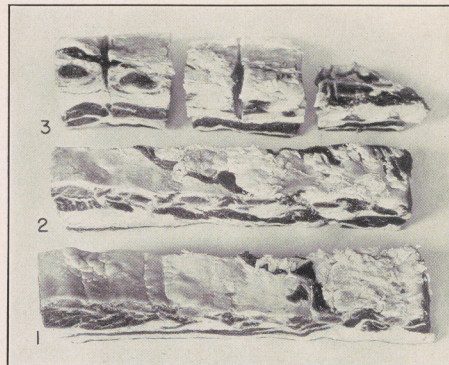


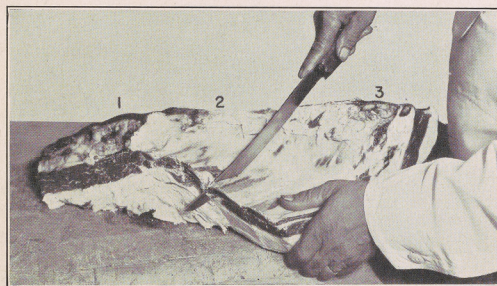
PLATE
(See chart 6.1, wholesale cut C)

66709-B



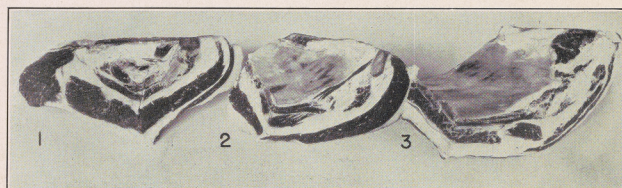
PIECES OF THE PLATE
1—Short ribs (next rib roasts)
2 and 3—Plate for stewing and braising

66771-B



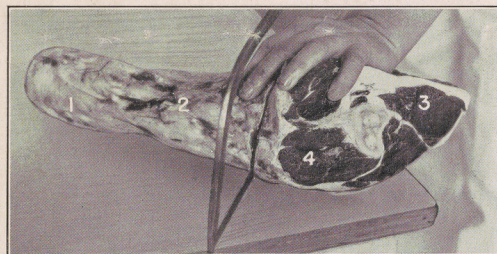
BRISKET
(See chart 6.1, wholesale cut A)

66293-B



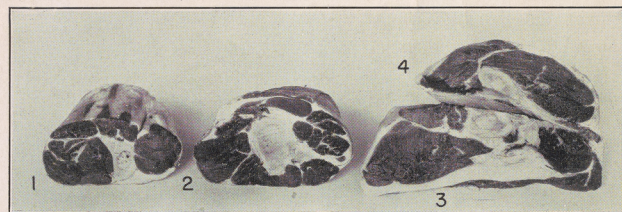
BRISKET CUT IN THREE PIECES
1—Front piece 2—Middle piece 3—Hind piece

66770-B



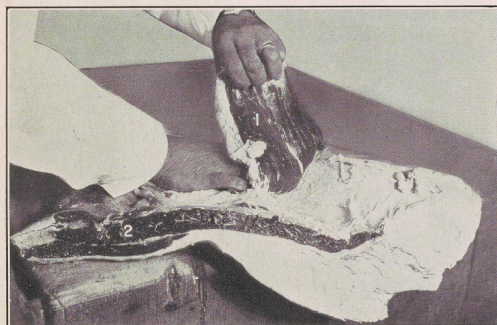
FORESHANK
(See chart 6.1, wholesale cut B)

66765-B



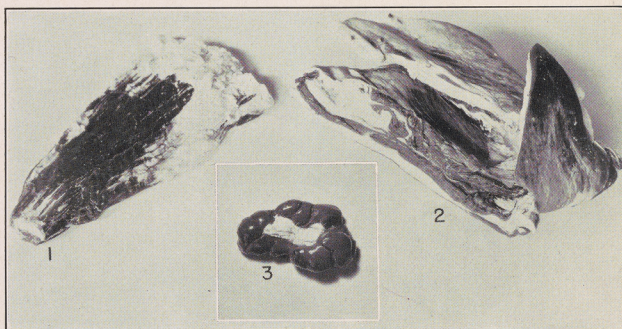
CUT FROM FORESHANK
1—Pot roast or soupbones 2—Pot roast or soupbones
3 and 4—Pot roast end in two pieces

66766-B



WHOLE FLANK
(See chart 6.1, wholesale cut E)

66243-B



CUTS FROM FLANK AND A KIDNEY
1—Flank steak 2—Flank stew meat 3—Kidney

66761-B AND 66794-B

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